

Breakfast Menu

To start

Fresh Fruit of the season with yogurt, granola & honey Toast Bread with butter and marmalade Pancakes: with apple or banana or strawberry, with a side of bacon French Toast: with our famous home-made bread, sided with bacon or ham English muffins with butter and marmalade Muffins (chocolate or blueberry or vanilla and chocolate chips) Bagels with butter, cream cheese & marmalade									
					Out of the Zarm				
					Rancheros: Fried eggs, served on a tortilla and covered with a ranchero salsa	\$75			
					Poblanos : Fried eggs, served on a tortilla and covered with Poblano mole				
					Motuleños : Yucatan Style, fried eggs with ham, cheese and peas, covered with red salsa				
					Mexican : Scrambled eggs with a Mexican salsa (tomato, onion and chile serrano)				
					Northern Style: Scrambled eggs with dried beef, Monterrey Style,				
with peppers, tomato and onion	\$95								
Divorced : Two Fried Eggs served on a tortilla, one covered with green salsa	\$75								
and the other with red salsa									
Benedictine's : Poached eggs covered with a Hollandaise sauce, mounted on bread and ham									
Scrambled or Fried Eggs sided with beans and potatoes with peppers									
Omelets									
Salmon smoked and cream cheese	\$105								
Spinach and champignons	\$80								
Vegetable and mozzarella cheese	\$80								
Cold Meats (with ham, bacon and pepperoni)	\$80								
Ham, Manchego Cheese, bacon and red salsa	\$90								
Fresh Cheese and champignons	\$80								
Asparragus, tomato and mozzarella cheese	\$95								
Omelets are prepared with 2 whole eggs or 3 eggs without yolks,									
sided with bacon or potatoes									

Prices in pesos, we take VISA & Master Card. Gratuity not included.

C'Restauvant Breakfast Menu Specialties

Azteca: Tender Angus flank steak, with green or red chilaquiles Burritos: Machaca (dry meat) or bacon or ham or chorizo wrapped in a flour tortilla Puntas al albañil: beef filet tips in red salsa and two fried eggs Tacos Jarochos: filled with scrambled eggs, covered with a beans sauce, covered with chorizo, avocado, grilled onions, chiles toreados, cream and cheese						
Chilaquiles, green or red	\$80	w/chicken	\$90	w/ 2 eggs	\$85	
Side Orders						
Bacon or breakfast sausage	\$40		Hash Brown potato		\$25	
Piece of egg	\$25		Chilaquiles		\$40	
Beverages						
Freshly brewed coffee	(American)	\$25	Tea (assorted)		\$25	
Milk		\$30	Choco-milk		\$35	
Fresh Juices Orange or Granefruit					\$30	
Orange or Grapefruit Purifying: Carrot, pineapple & red beet						
Green Power: Celery, spinach, carrot, parsley, orange or pineapple juice & honey						
Red: Blackberries, cranberry, raspberries, red beet, orange juice & honey						
Make your own Juice: Carrot, red beet, spinach, celery, banana, strawberry orange juice, grapefruit juice, honey & almonds (4 ingredients to choose)						
Smoothies						
Red Fruits: Berries, cranberry, raspberries, yogurt & orange juice						
Mango or banana: with freshly squeezed orange juice & yogurt Strawberry & banana: fresh strawberries, banana, orange or pineapple juice & yogurt \$45						
Lemonchill : lime juice, peppermint & much ice						

Prices in pesos, we take VISA & Master Card. Gratuity not included.